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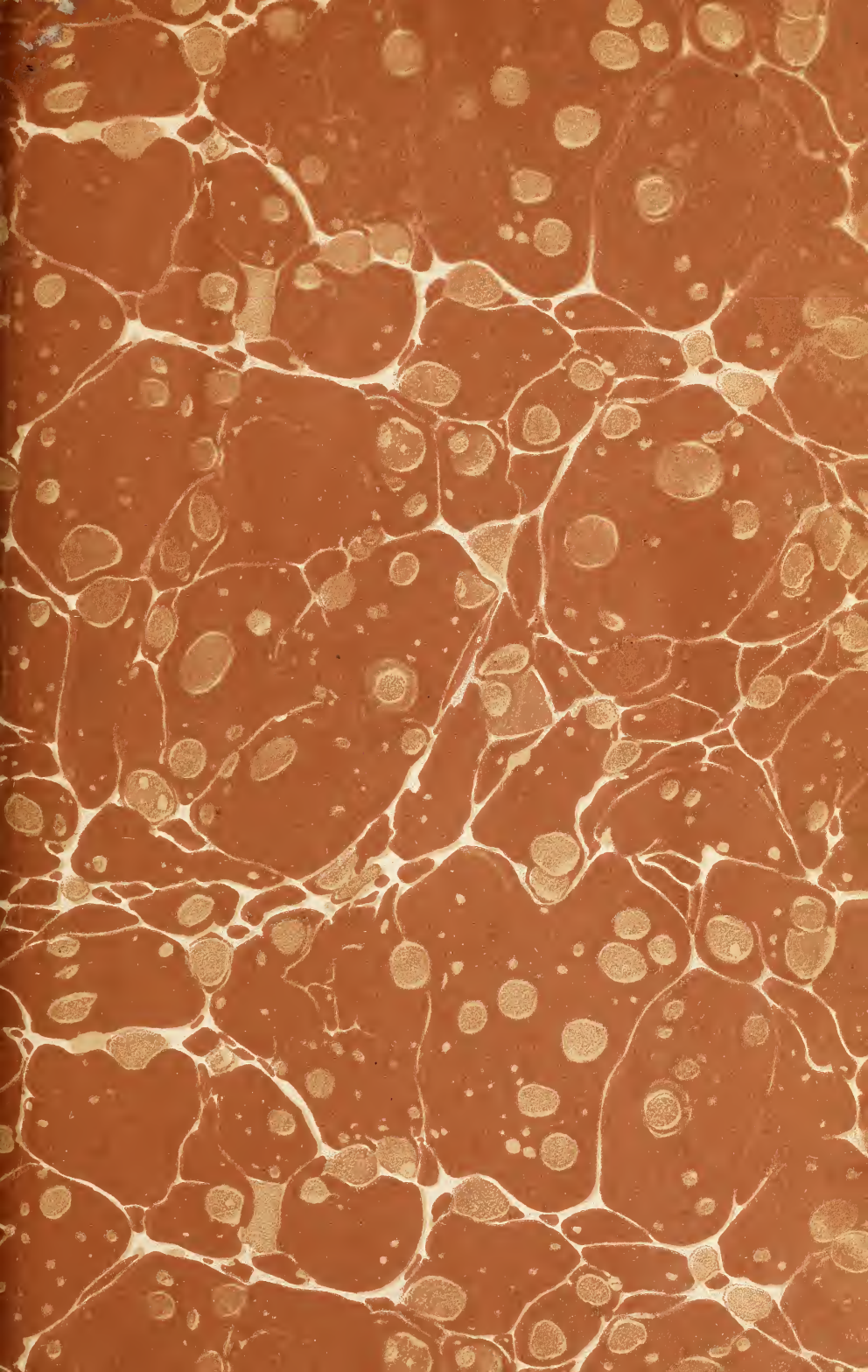
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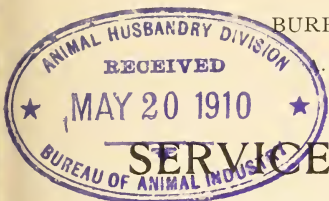
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U. S. DEPARTMENT OF AGRICULTURE.

BUREAU OF ANIMAL INDUSTRY.

J. D. MELVIN, CHIEF OF BUREAU.



SERVICE ANNOUNCEMENTS.

WASHINGTON, D. C., MAY 16, 1910.

[This publication is designed to disseminate information and instructions to persons in the service of the Bureau of Animal Industry and to proprietors of establishments at which the federal meat inspection is conducted. It is not intended for general distribution to the public. A supply will be sent to each official in charge of a station or branch of the Bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

CHANGES IN DIRECTORY.

The following changes have been made since the issuance of the Directory of the Bureau under date of April 12, 1910:

Meat Inspection Inaugurated.

- 2EE. Armour & Co., Commerce and Government streets, Mobile, Ala.
- 613. American Canned Goods Company, 35 Sussex street, Jersey City, N. J.
- 668. The Blanton Company, 115 Spruce street, St. Louis, Mo.
- 771. The Procter and Gamble Company, Ivorydale, Ohio.
- *773. El Reno Packing and Provision Company, North Commercial street, El Reno, Okla.
- 781. National Butterine Company, 24 Lafayette street, Newark, N. J.
- *782. Capital Meat and Live Stock Company, Denver, Colo.
- 783. Mound City Butterine Company, 8 South Second street, St. Louis, Mo.
- *784. W. M. McDonald Company, Concord Junction, Mass.

Meat Inspection Discontinued.

- *132F. Brighton Dressed Meat Company, 2 Brighton Abattoir, Brighton, Mass.
- 437. Conrad Koch, 417 Bloomfield street, Hoboken, N. J.
- 765. John Groce & Son, Circleville, Ohio.

Changes in Firm Names.

- 20B. John Reardon & Sons Co., Talbot and Waverly streets, Cambridge, Mass., instead of Schwarzschild & Sulzberger Co.
- 752. Kehl & Finger, 40 Lang avenue, Buffalo, N. Y., instead of Christian Kehl.

New Stations.

- Concord Junction, Mass. (substation of Boston, Mass.).
- El Reno, Okla.
- Ivorydale, Ohio (substation of Cincinnati, Ohio).

* Conducts slaughtering.

Stations Discontinued.

Circleville, Ohio.
Fayetteville, Ark.

Changes in Officials in Charge.

Fergus Falls, Minn., Dr. M. L. Davenport, instead of Dr. R. N. Mead.
Kansas City, Kans., Dr. R. F. Eagle, instead of Dr. L. R. Baker (temporary).

Change of Address of Official in Charge.

Dr. H. M. Newton, P. O. box 395 (office at establishment 679), Hamilton, Ohio, instead of care George Rupp Packing Company.

Name Added to Address List.

Dr. G. G. Grundy, care El Reno Packing and Provision Company, El Reno, Okla.

Names Removed from Address List.

Dr. S. L. Blount, Fort Worth, Tex.
Dr. R. B. Grimes, Fayetteville, Ark.

Market Inspection Inaugurated.

40. Binghamton, N. Y.

Corrections.

On page 53 of the directory of the Bureau, of April 12, 1910, establishment 680A should be under Spokane, Wash.; establishment 555E under Syracuse, N. Y.; establishment 224 under Tacoma, Wash.; establishment 513 under Toledo, Ohio; and establishment 205 under Topeka, Kans.

INSTRUCTIONS CONCERNING MEAT INSPECTION.

Marking Products Containing Stomachs, Spleens, etc.

[File No. 11.]

The presence in a product (other than sausage, pudding, and head cheese) of hog stomachs, tripe, hog ears, spleens, livers, ox lips, snouts, skin, and similar organs or parts shall be shown by the statement "Miscellaneous pork, beef, veal, or mutton products added" or a modification of said statement which will give the facts as the case may be. Or, if desired, the presence of such organs or parts may be shown by their individual names, as "Tripe added," "Tripe and hog stomachs added," etc.

If a product is designated "Potted meat, ham flavor," or "Potted meat, tongue flavor," etc., the meat ingredient shall comprise the larger portion, and the added organs or parts shall be shown as above specified. In case a product containing such organs or parts is designated "Veal loaf with beef and pork" the meat ingredient shall comprise the greater portion, and the veal shall be equal to or greater than any other of the meat ingredients, and the organs or parts shall be shown as above specified.

The organs and parts above referred to are not considered meat.

The foregoing does not apply to sausage, pudding, and head cheese. The addition of such organs and parts to sausage, pudding, and head cheese is covered by ruling in Service Announcements No. 36, page 23.

This ruling is not retroactive and does not apply to meats canned and already labeled.

Hearing on Meat Extracts.

[File No. 59.]

The question of proper methods of preparing and labeling meat extracts is now being considered. In order that manufacturers may have the opportunity of expressing their views on this subject, a hearing will be held in Washington, D. C., on June 1, at 10.30 a. m., in room 202 of the east wing of the new building of the Department of Agriculture. The subjects upon which an expression of opinion is desired are as follows:

1. The limitation of the term "meat extract" to extracts of fresh muscular tissue.
2. The proper designation of extracts other than those prepared from fresh muscular tissue.

Representatives of establishments that manufacture or prepare meat extracts will be given an opportunity at this hearing to state their position on these subjects, and it is suggested that they also file written briefs.

Reports Regarding Samples for Laboratory Examination

[File No. 75.]

There is being sent to inspectors in charge of meat inspection a supply of Form Bc. 1 (report of samples collected for laboratory examination). This form combines the essential features of I. D. Forms 125 and 125A, which it supersedes.

I. D. Forms 125B (sticker to be affixed to sample) and 125C (record card upon which data are entered concerning each sample) will hereafter be designated as Forms Bc. 2 and 3, respectively. As no change has been made in the body of these two forms, the supply on hand may be used until exhausted, when the new ones will be furnished on requisition.

It will not be necessary to make out Form Bc. 1 in duplicate, but before forwarding it with sample the proper entries from it should be entered on Form Bc. 3. The laboratory inspector upon completing his examination of the sample will return the report to the inspector in charge of the station where the sample was collected, who, after entering the findings on Form Bc. 3, will forward the report to the Bureau of Animal Industry, Biochemic Division, for filing.

A separate form should be filled out for each establishment from which samples have been collected. Several samples, however, may be reported on one form when they are all from the same establishment.

List of Products Prepared at Inspected Establishments.

[File No. 92.]

Inspectors in charge of meat inspection are requested to furnish the Bureau at their early convenience with a list of the products prepared at each establishment under their jurisdiction having inspection. This list should be made separately for each establishment, and should comprise a general classification of the products prepared, such as "canned meats," "cured meats," "extracts," "lard," "sausage," etc., and under each of these general headings should include the proper subdivisions and the name and brand of the individual product. Similar information should be furnished when a new establishment is given inspection. Whenever a new class of product or brand is placed on the market or an old one discontinued, the fact should be reported to the Bureau.

Addition of Gelatin to Meat Products.

[File No. 455.]

The order in Service Announcements No. 12, of April 15, 1908, page 37, regarding the addition of gelatin to canned meats, is amended to read as follows:

Until otherwise ordered, gelatin guaranteed under the food and drugs act may be added to meat or meat food products, provided the statement "gelatin added" appears upon the label contiguous to the name of the product.

Abbreviations of Inspection Legend on Trade Labels and Brands.

[File No. 11.]

Abbreviations of the inspection legend upon trade labels or brands will not be approved where it is practicable for the inspection legend to appear unabbreviated. Abbreviations were primarily permitted for use upon hot branding irons only.

INFORMATION AFFECTING EXPORTS OF MEAT PRODUCTS.

The following information has been received through the Department of State:

Germany.

[File No. 176.]

The Imperial German Government no longer requires certificates of inspection for trichina to accompany pork products imported into the German Empire from the United States, but accepts as sufficient the certificates of federal inspection under the United States meat-inspection law.

In addition to the foregoing concession, all tariff discriminations formerly existing in Germany against meat products have been removed by the grant by the German Government of its complete and unqualified conventional tariff rates on dutiable imports from the United States.

Austria-Hungary.

[File No. 346.]

The Government of Austria-Hungary no longer requires microscopic inspection certificates for pork products of the United States.

France.

[File No. 187.]

The minimum tariff rates of the new French tariff have been granted by that Government to imports from the United States of manufactured and prepared pork meat, meats preserved in tins, meat extracts, guts (fresh, dried, or salted), and lard.

SUBSTANCES PERMITTED FOR OFFICIAL DIPPING OF SHEEP.

[File No. 149.]

The use of the following-named substances is permitted by the Department in the official dipping of sheep for scabies:

"*Allright Stock Dip*," a coal-tar creosote dip, manufactured for the Council Bluffs Remedy Company, Council Bluffs, Iowa. Dilution permitted, 1 gallon to not more than 69 gallons of water.

"*Cresollus Dip*," a cresol dip, manufactured by J. L. Stalnaker Company, Omaha, Nebr. Dilution permitted, 1 gallon to not more than 141 gallons of water.

"*Disinfecto*," a coal-tar creosote dip, manufactured for The Climax Western Oil Company, Minneapolis, Minn. Dilution permitted, 1 gallon to not more than 53 gallons of water.

"*Drs. R. & R. Co. Dip*," a coal-tar creosote dip, manufactured for Drs. Rutherford & Rutherford Company, Dallas, Tex. Dilution permitted, 1 gallon to not more than 65 gallons of water.

"*Pratt's Improved Animal Dip and Disinfectant*," a coal-tar creosote dip, manufactured for the Pratt Food Company, Philadelphia, Pa. Dilution permitted, 1 gallon to not more than 70 gallons of water.

"*Vitone Sheep Dip*," a coal-tar creosote dip, manufactured by Vitone Chemical Company, St. Paul, Minn. Dilution permitted, 1 gallon to not more than 62 gallons of water.

Inspectors will not permit the use in official dipping of packages of these dips which are not labeled in accordance with the above specifications, nor will they permit the use in official dipping of any proprietary dip which does not bear the guaranty required of manufacturers by the regulations, B. A. I. Order 143 and amendments thereto, or which in any manner violates the provisions of said regulations or amendments.

REPORTS ON INSPECTION DIVISION FORMS.

On all of the I. D. forms which are not rendered daily there should be indicated on the upper margin the date of the last previous report rendered on that form.

COURT CONVICTIONS FOR VIOLATION OF LAW AND REGULATIONS.

The defendants in the case of the United States *v.* H. Paul & Co., Boston, Mass., were recently fined \$150 for shipping meat interstate in violation of the Department regulations.

The defendants in the case of the United States *v.* J. Jensen and Allen Dudley, Omaha, Nebr., were recently fined \$10 each for driving a cow which had reacted to the tuberculin test from Council Bluffs, Iowa, to South Omaha, Nebr., for slaughter, in violation of section 6 of the act of Congress of May 29, 1884. It is understood that the owner, Mr. Beasley, has also been indicted for this offense.

INSPECTION AND TESTING OF ANIMALS FOR CANADA.

[File No 6.]

The following changes have been made in the list of practicing veterinarians registered by the Bureau and authorized to inspect and test with mallein horses, mules, and asses intended for export to Canada since those indicated in Service Announcements of March 15, 1910:

Names Added to List.

Dr. Robert C. Swallow, Fort Morgan, Colo.

Dr. Chester L. Roadhouse, 1312 Larkin street, San Francisco, Cal.

Dr. John A. Anstey, Massena, Iowa.

Dr. C. W. Anderson, Jewell Junction, Iowa.

Dr. S. H. Bauman, Birmingham, Iowa.

Dr. W. R. Fullarton, box 192, Dubuque, Iowa.
 Dr. E. E. Howe, 624 East Grand avenue, Des Moines, Iowa.
 Dr. John Tillie, 130 East Second street, Muscatine, Iowa.
 Dr. Walter Amos, Owatonna, Minn.
 Dr. J. G. Annand, 28 East First street, Duluth, Minn.
 Dr. P. E. Bailey, 413 North Franklin street, St. Paul, Minn.
 Dr. C. T. Eckles, St. Charles, Minn.
 Dr. G. E. Metzger, 65 Western avenue, Minneapolis, Minn.
 Dr. R. A. Rathbun, Detroit, Minn.
 Dr. A. O. Rustad, Fergus Falls, Minn.
 Dr. P. G. Grigsby, Louisiana, Mo.
 Dr. C. A. McKim, Norfolk, Nebr.
 Dr. William R. O'Neal, Wayne, Nebr.
 Dr. D. C. Black, Ambrose, N. Dak.
 Dr. Ernest A. Lang, Jamestown, N. Dak.
 Dr. R. E. Krieger, Ray, N. Dak.
 Dr. J. F. Morel, Corvallis, Oreg.
 Dr. F. T. Notz, Baker City, Oreg.
 Dr. Anton E. Byron, Selby, S. Dak.
 Dr. M. J. Mayer, 800 West Fourth street, Mitchell, S. Dak.
 Dr. A. J. Damman, Ellensburg, Wash.
 Dr. George C. Hill, Oshkosh, Wis.
 Dr. C. Kelnhofer, Medford, Wis.
 Dr. H. D. Pattison, Beloit, Wis.
 Dr. J. P. West, Madison, Wis.
 Dr. G. B. Wrigglesworth, Eau Claire, Wis.
 Dr. Leslie A. Wright, Columbus, Wis.

Name Removed from List.

Dr. L. A. Benson, Rolette, N. Dak.

Changes in Addresses.

Dr. R. A. Dennis, moved from Billings to Lewiston, Mont.
 Dr. F. N. Close, Spokane, Wash., from 1403 Fourth avenue to 318 South Walnut street.
 Dr. Otto Menig, Spokane, Wash., from 1125 First avenue to 225 Indiana avenue.
 Dr. J. W. Robinson, from Coal Harbor, N. Dak., to Garrison, N. Dak.
 Dr. S. S. Westgate, from Russell, N. Dak., to Mott, N. Dak.
 Dr. J. E. King, Kansas City, Kans., should read 1737 Genesee street, Kansas City, Mo.

INVESTIGATION OF HANDLING AND MARKETING EGGS AND POULTRY.

The Bureau is planning to continue the study of the conditions surrounding the handling and marketing of eggs and poultry, particularly as applied to the general farms of the Middle West and the South. This work was begun about two years ago by making a general survey of the field. It will now be continued in cooperation with the Bureau of Chemistry, with the object of determining the factors causing deterioration and loss in this product from the time it is produced on the farm until it reaches the hands of the consumer. The efforts of this Bureau will be confined largely to a study of the problem from the farm to the poultry packing house. From this point the work will be carried on by the Bureau of Chemistry. Mr. Harry M. Lamon, a poultryman of considerable experience, has been appointed to carry on the field work in this connection.

PUBLICATIONS IN APRIL.

[Publications intended for employees are sent in bulk to inspectors in charge at the different stations, and no mailing list of individual employees is kept. Owing to the limited editions and the large number of Bureau employees, as a rule only sufficient copies are sent to supply the more important employees. Requests from any employee for publications, however, will be complied with as far as practicable. Regulations will be supplied to inspectors in charge as freely as may be required for official use.]

Bulletin 120. The Intracellular Enzymes of *Penicillium* and *Aspergillus*, with Special Reference to Those of *Penicillium Camemberti*. By Arthur Wayland Dox, Ph. D., Chemist in Cheese Investigations, Dairy Division. Pp. 70.

Circular 153. The Dissemination of Disease by Dairy Products. I. Milk as a Carrier of Contagious Disease, and the Desirability of Pasteurization. By G. Lloyd Magruder. II. The Importance of a Wholesome Milk Supply. By John R. Mohler. III. The Relation of the Tuberculous Cow to Public Health. By E. C. Schroeder. IV. Interpretation of Results of Bacteriological Examination of Milk. By L. A. Rogers and S. H. Ayers. V. Pasteurization, Its Advantages and Disadvantages. By M. J. Rosenau. Pp. 57, figs. 11.

The Action of Salt-peter Upon the Color of Meat. By Ralph Hoagland, in Charge of Chicago Laboratory, Biochemic Division. Pp. 301-314. (Reprinted from the Twenty-fifth Annual Report of the Bureau of Animal Industry.)

 ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

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Assistant Chief: A. M. FARRINGTON.

Chief Clerk: CHARLES C. CARROLL.

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Biochemic Division: M. DORSET, chief.

Dairy Division: B. H. RAWL, chief.

Inspection Division: RICE P. STEDDOM, chief; MORRIS WOODEN, R. A. RAMSAY, and ALBERT E. BEHNKE, associate chiefs.

Pathological Division: JOHN R. MOHLER, chief.

Quarantine Division: RICHARD W. HICKMAN, chief.

Zoological Division: B. H. RANSOM, chief.

Experiment Station: E. C. SCHROEDER, superintendent.

Editor: JAMES M. PICKENS.

Office of Accounts: JAMES L. CHASE, in charge.

Appointment Section: IRVING W. PEW, in charge.

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Approved:

JAMES WILSON,
Secretary of Agriculture.

